















# Spiced Striploin Steak

with Creamy Bacon and Spinach Salad

Special Plus 45 Minutes



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-  Striploin Steak
-  Shrimp
-  Bacon Strips
-  Ciabatta Roll
-  Russet Potato
-  Lemon
-  Garlic, cloves
-  Parsley
-  Baby Spinach
-  Mayonnaise
-  Parmesan Cheese, shredded
-  Montreal Steak Spice

**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to add your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

HELLO COMPOUND BUTTER  
A blend of butter and aromatic ingredients used to boost flavour!

## Start here

- Before starting, preheat the oven to 450°F.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

3 Baking sheets, measuring spoons, slotted spoon, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Striploin Steak           | 370 g    | 740 g    |
| Shrimp                    | 280 g    | 570 g    |
| Bacon Strips              | 100 g    | 200 g    |
| Ciabatta Roll             | 1        | 2        |
| Russet Potato             | 2        | 4        |
| Lemon                     | 1        | 2        |
| Garlic, cloves            | 2        | 4        |
| Parsley                   | 7 g      | 14 g     |
| Baby Spinach              | 113 g    | 227 g    |
| Mayonnaise                | 4 tbsp   | 8 tbsp   |
| Parmesan Cheese, shredded | ¼ cup    | ½ cup    |
| Montreal Steak Spice      | 1 tbsp   | 2 tbsp   |
| Unsalted Butter*          | 2 tbsp   | 4 tbsp   |
| Oil*                      |          |          |
| Salt and Pepper*          |          |          |

\* Pantry items

\*\* Cook steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary. Cook pork to a minimum internal temperature of 71°C/160°F. Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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### 1 Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Montreal Steak Spice** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



### 4 Cook steak

- Pat **steak** dry with paper towels, then season with **salt** and **remaining Montreal Steak Spice**.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steak** to another unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.\*\*
- When **steak** is done, transfer to a cutting board. Cover loosely with foil and set aside to rest for 5 min.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat **shrimp** dry with paper towels. Season with **salt** and **pepper**. Reheat the same pan over medium-high. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Remove from heat, then transfer to a plate.



### 2 Cook bacon

- Meanwhile, cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to one side of a plate to cool slightly. Set aside.
- Reserve **bacon fat** in the pan.



### 5 Make dressing and parsley butter

- Meanwhile, roughly chop **parsley**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Add **mayo**, **half the Parmesan**, **half the lemon zest**, **half the garlic** and **1 tbsp** (2 tbsp) **lemon juice** to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Set aside.
- Add **remaining lemon zest**, **remaining garlic**, **half the parsley** and **2 tbsp** (4 tbsp) **softened butter** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



### 3 Prep and cook croutons

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- When **bacon** is done, reheat the pan with **bacon fat** over medium.
- When hot, add **ciabatta**. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown and crisp, 5-6 min.
- Remove from heat, then add **croutons** to the other side of the plate with **bacon**.



### 6 Finish and serve

- Add **spinach**, **bacon** and **croutons** to the large bowl with **dressing**, then toss to combine.
- Thinly slice **steak**.
- Divide **steak**, **potato wedges** and **salad** between plates.
- Sprinkle **remaining Parmesan** over **salad**.
- Dollop **parsley butter** over **steak** to melt.
- Sprinkle **remaining parsley** over **potatoes**.
- Squeeze a **lemon wedge** over **salad**, if desired.

Top plated steak with shrimp.

## Dinner Solved!